



RKF Recipes

Garlic, salt & Pepper

Hand-crafted, Award-winning Garlic Salt and Pepper seasoning is sure to become your new kitchen staple! Use it in place of salt in your next recipe and taste the difference!

Tequila Ceviche Pescado

Ingredients

- 1 lb firm flesh or white fish (Halibut, Turbot, or sea bass)
- 1 lb medium size shrimp (peeled and deveined)
- 4 large limes (juiced about ½ cup)
- 1 oz. Premium Tequila
- 1 medium tomato or 2 Roma (1/4-inch dice)
- 1 medium red onion (finely diced)
- ½ fresh red chili pepper (seeded and finely diced)
- ½ jalapeno pepper (seeded and finely diced)
- 1 tbs herb oil
- ½ cup cilantro (chopped)
- Smokin' Texas Gourmet Garlic, Salt, and Pepper (GSP)



Directions

1. Rinse fish and cut into small ¼-inch pieces, add to large glass or ceramic mixing bowl

2. Cut shrimp into ¼-inch pieces and add to bowl
3. Add lime juice and tequila to bowl, stir mixture together and let set while preparing other ingredients
4. Dice tomato, onions, and peppers, add to a separate bowl (be sure to drain any liquid as it sets)
5. Add herb oil and mix
6. Let stand 5 minutes and then drain liquid again
7. Add mixture to seafood bowl and stir together
8. Add cilantro and incorporate
9. Sprinkle with Garlic, Salt, and Pepper
10. Serve with chips or crostini



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